Ramen for Everyone

CLASSIC JAPANESE HOME COOKING

Scott Erwin

Bonus

Table of Contents

Introduction

Chapter 1: Chicken Recipes

- Chicken Noodle Soup
- Chicken Stir Fry Ramen
- Chicken Popcorn
- Chicken and Broccoli Casserole
- Ramen Chicken Noodle Salad
- Noodle Crusted Chicken Ramen Wings

Chapter 2: Pork Recipes

- Pork Ramen Soup
- Pork Belly Noodles
- Hot Pork Chop Ramen
- Miso Pork and Ramen
- Chili Flavoured Pork and Ramen
- Roasted Pork Ramen

Chapter 3: Beef Recipes

- Easy Beef Ramen Soup
- Slow Cooked Ginger Flavoured Sesame Ramen
- Beef Steak Veggie Ramen
- Broccoli and Beef Ramen
- Beef Meatballs Ramen
- Stir Fried Ground Beef Ramen

Chapter 4: Fish and Seafood Recipes
- Fish Soup Ramen
- 5 Minutes Shrimps Noodle Soup
- Garlic Flavoured Raman and Fish Bowl
- Easy Way to Cook Tuna with Ramen
- Slow Cooked Seafood and Ramen

Chapter 5: Vegetarian Recipes
- Stir Fried Vegetables and Ramen
- Roasted Vegetables with Ramen
- Easy Vegan Ramen
- Ramen Soup with Spinach and Mushrooms
- Red Bell Pepper Lime Ramen
- Mushroom Ramen Soup

Conclusion

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Scott Erwin

Introduction

Ramen is famous Japanese food which is made with wheat noodles cooked in both either fish, vegetables, chicken, or meat and topped with pork, roasted garlic, sesame seeds, boiled eggs, spring onion, soya sauce, miso, or Shio. Pork bone broth known as Tonkatsu is the traditional Japanese Ramen which is the great variation of Ramen.

Ramen was invented in Japan in the 20th century. It was called shina soba in early stages but nowadays it’s called chuka soba all around the world. Ramen noodles are made with wheat flour, kansui, water, and salt. Soup of ramen is made with pork bones, chicken, vegetables, and flavored with miso, shio, or curry. Miso ramen is made with the blended mixture of miso and chicken, or fish. This soup is slightly thick and has sweet flavors.

Shio Ramen is pale in color which is made with chicken, vegetables, or fish, and off-course straight noodles. The most famous toppings for ramen are beans, spring onion, eggs, corns, braised pork, bamboo shoots, fish paste, or crispy duck.

In this book, 30 best traditional and contemporary Ramen dish are presented to you.

So, are you ready to make healthy and tasteful Ramen at home in Japanese style?

Let's get it started!

Chapter 1 : Chicken Recipes

Chicken Noodle Soup

Cooking Time: 20 minutes
Servings: 4

Ingredients

2 tablespoons olive oil
1 ½ cups leeks, finally chopped
3 garlic cloves, minced
1 ½ pounds chicken breast, boneless, cut into small strips
6-7 cups chicken stock
Salt and pepper to taste
1-2 packages ramen noodles
1 medium lemon, cut into quarters
1 boiled egg, if desired
1 scallion, chopped, for garnishing

Method

1. Heat some oil in a pot over medium heat.
2. Add the leeks and garlic, stir fry until the ingredients are cooked and soft by stirring.
3. Add the chicken strips and cook for about 4-5 minutes.
4. Add some chicken stock, salt and pepper, and bring to a boil. Reduce the heat and simmer the soup for 10-12 minutes.
5. Now, add the noodles and cook until firm.
6. Remove from the heat and add some lemon juice.
7. Divide the soup among 3-4 bowls.
8. Top with some scallions and egg.
9. Serve and enjoy.

9.

Chicken Stir Fry Ramen

Cooking Time: 20 minutes
Servings: 4

Ingredients

4 tablespoons soy sauce
1 tablespoon corn-starch
1 cup chicken stock
1 tablespoon vinegar
2 tablespoons brown sugar
3 garlic cloves, chopped
6-8 oz Ramen noodles
2 tablespoons cooking oil
½ pound chicken breast, chopped
1-pound broccoli, florets
2-3 green onions, chopped
2 tablespoons Sesame Seeds

Method

1. In a bowl, combine some soy sauce with corn-starch until it becomes lumps free.
2. Add the chicken stock, vinegar, garlic, and brown sugar, mix well.
3. Add the noodles in a large container and pour hot water over them and set aside until softened.
4. Meanwhile, sprinkle some salt and pepper on chicken.
5. Heat a wok over medium heat. Add 1 tablespoon of cooking oil and then fry the chicken until it is cooked through. When done set aside.
6. Return the wok again on heat; add some cooking oil and broccoli. Cook until it becomes tender.
7. Add the sauce mixture and toss to combine. Cook for 1-2 minutes.
8. Now, drain the noodles and put them in the wok.
9. Add the cooked chicken mixture well.
10. Transfer to a serving dish and top with green onions and sesame seeds.
11. Serve and enjoy.

11.

Chicken Popcorn

Cooking Time: 6 minutes
Servings: 2

Ingredients

½ pound chicken, boneless, cut into bite able pieces
1 egg
1 ½ tablespoons miso
3 tablespoons corn flour
1-2 cups crushed ramen
Oil for frying
Teriyaki sauce:
1 cup Soy Sauce
1 cup mirin
2 tablespoons vinegar
4 tablespoons sugar
2 tablespoons cornflour
3 tablespoons water
Daikon, shredded

Shredded nori
Green onions, sliced

Method

1. In a bowl, add the chicken, egg and miso mix well.
2. Add some cornflour and toss to combine.
3. Add the ramen. Mix thoroughly and place aside for 5-10 minutes.
4. Heat some oil in a deep pan and add the chicken pieces.
5. Fry until they are nicely golden and crisp from all sides over medium heat.
6. When done place them on a paper towel.
7. For making the sauce, you have to take a bowl and add all ingredients (except for cornflour and water) and let it simmer over medium heat.
8. Dissolve the cornflour in water and add it to the sauce by stirring continuously until it thickens.
9. Remove from the heat and serve with the chicken.
10. Top with some nori and sliced green onions.

10.

Chicken and Broccoli Casserole

Cooking Time: 35 minutes
Servings: 8

Ingredients

2-3 packages ramen noodles
1 container cream cheese
5 cups milk
3 cups rotisserie chicken, shredded, boneless
½ pound broccoli, florets
3 cups cheddar, cheese, shredded

Method

1. Preheat your oven to 400 degrees F.

2. Spread half the ramen noodles in a square shaped baking container.
3. In a bowl, combine the cream cheese, milk and remaining ramen.
4. Drizzle this mixture on the top of ramen.
5. Spread the chicken and broccoli over the noodles.
6. Sprinkle some cheddar cheese on top.
7. Bake for 30-35 minutes or until the noodles are cooked thoroughly.

7.

Ramen Chicken Noodle Salad

Cooking Time: 0 minutes
Servings: 4

Ingredients

½ pound chicken, cooked and chopped
4-5 cups cabbage, shredded
3-4 carrots, peeled, shredded
2 packages chicken flavoured ramen noodles
1 cup green onion, chopped
¼ cup almonds, toasted, sliced
¼ cup sesame seeds
¼ cup olive oil
¼ cup rice vinegar
5 tablespoons sugar
3 tablespoons soy sauce
Salt and pepper to taste

Method

1. In a large bowl, add the cabbage, onions, almonds, sesame seeds and ramen noodles.
2. In a mixing bowl, combine some salt, pepper, oil, vinegar, and sugar, mix well.
3. Drizzle some dressing over the salad and toss to combine.
4. Place it in your refrigerator until chilled.
5. Serve and enjoy.

5.

Noodle Crusted Chicken Ramen Wings

Cooking Time: 3 minutes
Servings: 2

Ingredients

1 teaspoon salt
½ cup corn-starch
¼ teaspoon baking powder
For the wet batter:
½ cup corn-starch
1 teaspoon baking powder
1 cup all-purpose flour
3 teaspoons salt
½ cup water
1/4 cup soya sauce
1 pack ramen spices
2 packages Ramen, crumbled
oil for frying

For the dipping sauce:
2 teaspoons sriracha
3 tablespoons vinegar
2 tablespoons scallions, chopped

Method

1. Combine the dry ingredients in a bowl, and place aside.
2. Now, combine the wet ingredients in another bowl.
3. Heat some oil in a deep pan and spread a paper towel in a dish.
4. Now, roll the chicken wings one by one in dry batter. Shake off the excess mixture and dip them into the wet batter.
5. Fry the wings for about 4-5 minutes, or until nicely cooked from both sides.
6. Place the wings on the paper towel.
7. Now, dip the cooked wings again into the batter and roll them in the crumbled ramen.
8. Fry again for 2-3 minutes or until crisp.
9. Now, combine the sriracha, vinegar, and scallions in a bowl.
10. Serve the wings with the sauce.

Chapter 2: Pork Recipes

Pork Ramen Soup

Cooking Time: 30 minutes
Servings: 4

Ingredients

3 tablespoons canola oil
2-3 pork chops, boneless
salt and black pepper, to taste
8-10 scallions, sliced, green and white partition separated
1 2-inch ginger, sliced
8 cups chicken broth
3 tablespoons vinegar
2-3 packages ramen noodles
2 tablespoons soy sauce
2 carrots, peeled, grated
2-3 radishes, thinly sliced
¼ cup cilantro leaves, chopped

Method

1. Heat a saucepan over medium heat for 5 minutes. Add some oil and cook pork until cooked thoroughly, 5-6 minutes per side.
2. Season it with salt and pepper.
3. Transfer it to a plate and cover with foil. Set aside for 5 minutes.
4. In the same saucepan fry the scallion with ginger and cook for 30-50 seconds.
5. Add some broth and bring to a boil.
6. Add the noodles and cook for 2-3 minutes.
7. Stir some soy sauce and vinegar in.
8. Transfer soup to bowls and top with pork, scallion greens, chopped carrot, sliced radishes, and cilantro.

8.

Pork Belly Noodles

Cooking Time: 25 minutes
Servings: 4

Ingredients

2 packages ramen noodles
Salt, to taste
½ pound pork belly, cut in slices
3 teaspoons Chinese Five spice
Black pepper, to taste
2 tablespoons cooking oil
2 teaspoons sesame seed oil
3 carrots, peeled, julienned
2 cups snow peas
3 garlic cloves, minced
1-inch ginger slices, chopped
4 tablespoons soy sauce
2 tablespoons honey
1 lemon, juiced

1 teaspoon cornflour
4-5 springs mint, chopped
1 cup scallion, sliced

Method

1. Pour 4 cups of water into a saucepan and with 1 teaspoon of salt and bring to a boil. Add the noodles and cook for 5 minutes, drain and set aside.
2. Sprinkle the Five spice, 3 teaspoons of salt and black pepper over the pork, mix until coated.
3. Heat a pan and add some oil then add the pork and cook for 4-5 minutes or until it is nicely golden. Remove from the heat and put to a bowl, place aside.
4. In the same pan, heat sesame oil and cook the carrots with snow peas. Cook for 1 minute.
5. Now, add the garlic and ginger. Sauté for 1-2 minutes then add some soy sauce, honey and juice of lemon. Let it cook until some bubbles appear. In a bowl, mix some water with cornflour add to the pan and stir well.
6. Transfer pork again to the pan and reduce the heat.
7. Add the noodles and toss to combine. Turn off the heat.
8. Add some mint and onion.

8.

Hot Pork Chop Ramen

Cooking Time: 35 minutes
Servings: 4

Ingredients

1-pound Pork chops
4 tablespoons Chinese BBQ sauce
3 teaspoons peanut oil
2 cups green onion, sliced
2-3 garlic cloves, chopped
1 teaspoon ginger, minced
5 cups chicken stock
3 tablespoons soy sauce
3 tablespoons fish sauce
2 packages ramen noodles, cooked
5 pieces bok choy, quartered
1 red Chile, sliced

8 eggs
Cooking oil

Method

1. Brush the pork chops with Chines BBQ sauce and place aside for 15-20 minutes.
2. Heat some peanut oil in a saucepan over medium heat, and cook the onion, garlic, and ginger, cook for 2-3 minutes.
3. Add the stock, garlic, soy sauce, 2 cups of water, fish sauces, ginger, red chilli. Let it simmer and add the bok choy. Cook for 2-3 minutes.
4. Remove from the heat. Set side.
5. Preheat your grill over high heat.
6. Spray the pork chops with some cooking oil place them on the hot grill cook until browned.
7. Flip side and from another side for 3-4 minutes and then transfer them to a plate.
8. Divide the ramen among 4 bowls.
9. Place the bok choy over noodles and drizzle with some hot soup.
10. Place the pork chops and garnish with shredded onion.
11. Top with eggs and coriander leaves.

11.

Miso Pork and Ramen

Cooking Time: 360 minutes
Servings: 6

Ingredients

2 pounds pig trotters, cut into 1-inch round shapes
2 pounds chicken, boneless, cut into strips
2 tablespoons cooking oil
1 onion, chopped
8-10 garlic cloves, minced
1-inch ginger slice, chopped
2 leeks, chopped
½ pound scallions, white and green part separated, chopped
1 cup mushrooms, sliced
2 pounds pork shoulder, chopped

1 cup miso paste
¼ cup shoyu
½ tablespoon mirin
Salt, to taste

Method

1. Transfer the pork and chicken in a stockpot and add plenty of water until covered. Put it on a burner over high heat and bring to a boil. Remove from the heat when done.
2. Heat some cooking oil in a cast iron over high heat and cook onions, garlic, and ginger for about 15 minutes or until browned. Set aside.
3. Transfer cooked bones to a pot with vegetables, pork shoulder, leeks, whites of scallions, mushrooms. Top up with cold water. Let it boil over high heat for 20 minutes. Reduce the heat and simmer and cover with a lid for 3 hours.
4. Now, remove shoulder with a spatula. And place it in a container and refrigerate. Place the lid back on the pot and cook again for 6 to 8 hours.
5. Strain the broth and remove solids. Whisk the miso, 3 tablespoons of shoyu, and some salt.
6. Shred the pork and toss it with shoyu and mirin. Season with salt.
7. Ladle some broth on the noodles and top with burnt garlic-sesame-chili.
8. Place the pork in bowls.
9. Top with eggs and other desired product.
10. Enjoy.

Chili Flavoured Pork and Ramen

Cooking Time: 20 minutes
Servings: 4

Ingredients

1-pound pork fillet, sliced
3 tablespoons chilli sauce,
4 garlic cloves, minced
1 tablespoon ginger, grated
3 teaspoons sesame oil
2 packages ramen noodles, cooked
2 tablespoons oil
5 cups chicken stock
2 teaspoons soy sauce
2 cups cabbage, chopped
2 green onions, sliced

Method

1. Take a bowl and add the combine pork, garlic, ginger, chilli sauce, and sesame oil in. Set aside for 30 minutes.
2. In a wok, heat oil and cook pork for 2-3 minutes, until browned. Remove from the heat and set aside.
3. Add some broth to the pot and boil it for 1-2 minutes. Season with soy sauce.
4. Take 4 cups and add the cabbage and noodles in.
5. Add the hot soup, pork slices and onion.
6. Drizzle chilli sauce on top.
7. Enjoy.

7.

Roasted Pork Ramen

Cooking Time: 30 minutes
Servings: 4

Ingredients

2 packages egg noodles, cooked
3 tablespoons sesame oil
4 tablespoons soy sauce
2 tablespoons oyster sauce
2 tablespoons rice wine
2 teaspoons honey
1 tablespoon vegetable oil
1 teaspoon minced garlic
1 teaspoon ginger, minced
2 scallions, cut into small pieces
5 shiitake mushrooms, sliced
1-pound pork, cut in bite-sized pieces

Method

1. To a large pot, add sesame oil and cooked noodles toss to combine and set aside.
2. In a bowl, combine some honey, soy sauce, oyster sauce, and rice wine. Place aside.
3. Heat a wok over medium heat and add some peanut oil with garlic, scallions, and ginger cook for 30 seconds.
4. Add the mushrooms and cook for 1-2 minutes.
5. Add the noodles with the pork. Add the sauce mixture and mix well to combine.
6. Transfer to a serving dish and serve.

Chapter 3 : Beef Recipes

Easy Beef Ramen Soup

Cooking Time: 5 minutes
Servings: 2

Ingredients

1-pound flank Steak
1-pound Choy Sum, chopped
4-5 garlic cloves, minced
3-4 scallions, white and green separated, chopped
2 cups Enoki Mushrooms, sliced
1 1-Inch Piece Ginger
4 tablespoons Demi-Glace
4 tablespoons Miso Paste
3 tablespoons Soy Sauce
2 tablespoons Hoisin Sauce

2 packages Ramen Noodles, cooked
3 tablespoons cooking oil

Method

1. Add some cooking oil to a wok and fry the pork from both sides until nicely browned. Remove from the wok and set aside.
2. Add 5-6 cups of water, garlic, soya sauce, Demi-glace, ginger, mushrooms, hoisin sauce, choy chum, and scallion whites to a large pot, cook until softened.
3. Now, add the fried pork and cover with a lid, cook again for 10-12 minutes.
4. Now, add the miso and noodles, bring to a boil again.
5. Ladle to bowls and top with scallion greens.

5.

Slow Cooked Ginger Flavoured Sesame Ramen

Cooking Time: 3600 minutes
Servings: 8

Ingredients

3 packages Ramen, with spices
2-pounds beef, cut into small pieces
8 cups chicken broth or vegetable broth
2 onions, sliced
10-12 garlic cloves
¼ teaspoon chili turmeric powder
1 teaspoon chili powder
2 green chilies
1 teaspoon salt
2 cups broccoli, florets

4 tablespoons butter
¼ cup sesame seeds
1 tablespoon ginger paste

Method

1. Add the beef, ginger, sesame seeds, chicken broth, salt, chili powder, green chilies, turmeric powder, noodle spices, onion, and garlic to a slower cooker, mix well.
2. Let it cook for 5 hours over low heat.
3. Now, add the broccoli and noodles, mix well. Cook again for 1 hour.
4. Enjoy.

4.

Beef Steak Veggie Ramen

Cooking Time: 35 minutes
Servings: 4

Ingredients

1-pound beef steak, thinly sliced
3 tablespoons cooking oil
1 medium red onion, sliced
2 teaspoons ginger, grated
2 carrots, peeled, cut into sticks
6-7 baby corn, halved
½ pound sugar snaps
2 cups mushrooms, sliced
2 cups broccoli, cut into length wise pieces
2 packages soba noodles,
½ cup oyster sauce

3 tablespoons soy sauce
1 cup beef stock or water
Coriander leaves, for serving
Sliced chilli, for serving

Method

1. Heat 1 tablespoon of cooking oil in a wok and fry the beef until browned (in batches), set aside.
2. Add some cooking oil to the same wok and add the onion with ginger, stir-fry for 1-2 minutes.
3. Add the carrot and cook for 1 minute.
4. Add the corn, mushrooms, broccoli, and sugar snaps, mushrooms in and fry for 1 minute.
5. Add the noodles and toss to combine, cook for 1-2 minutes.
6. Return the beef again to the wok with all sauces and stock, mix to combine.
7. Top with coriander and green chilies.
8. Enjoy.

8.

Broccoli and Beef Ramen

Cooking Time: 25 minutes
Servings: 4

Ingredients

1-pound streak, sliced
2 tablespoons corn starch
2-tablespoons vegetable oil
2 tablespoons sesame oil
4 garlic cloves, minced
1 teaspoon ginger, minced
1/2 cup soy sauce
1/4 cup brown sugar
1 cup chicken broth
Pinch of pepper flakes
4 cups broccoli, cut into florets
2 carrots, peeled and cut into small pieces

3 packages ramen, cooked
4 green onions, thinly sliced
½ cup sesame seeds

Method

1. Sprinkle some corn flour over the beef and toss to coat well.
2. Heat some oil in a pan and stir fry the beef for 4 minutes per side. Set aside.
3. To the same pan, add some sesame oil with garlic and ginger fry for 1 minute.
4. Add some soy sauce, pepper flakes, sugar and broth; let it boil for 3 - 5 minutes.
5. Add the broccoli with carrots cook covered for 5 minutes.
6. Transfer beef again to the pan and toss to combine.
7. Add the noodles and onions, mix thoroughly.
8. Sprinkle sesame seeds on top.

8.

Beef Meatballs Ramen

Cooking Time: 25 minutes
Servings: 4

Ingredients

3 cups beef mince
2 tablespoons soya sauce
1 tablespoon ginger paste
1 teaspoon garlic paste
Salt and pepper, to taste
¼ cup green onions, copped
1 cup sesame seeds
1 bread slice
2 tablespoons butter
3 packages noodles with spices
3 tablespoons cooking oil
1 tablespoon vegetable oil

3-4 garlic cloves, minced
2 tablespoons honey

Method

1. Add the beef, bread slice, butter, ginger, garlic, salt, and pepper to a blender, blend well.
2. Transfer to a bowl and add some sesame seeds. Mix well.
3. Make round balls with mixture.
4. Heat cooking oil in a non-stick pan and fry the meatballs until nicely cooked (in batches). Set aside.
5. Add 2-3 cups of water to a pot and let it boil.
6. Add some oil, salt, and noodles, let it cook for 2-3 minutes, drain and set aside.
7. Heat reaming oil in a wok and fry garlic for 30 seconds.
8. Add the noodles, with spices and honey in, and toss to combine.
9. Add the meatballs and top with spring onion.
10. Enjoy.

10.

Stir Fried Ground Beef Ramen

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Cooking Time: 35 minutes
Servings: 3

Ingredients

2 cups beef mince
½ teaspoon ginger paste
2 carrots, peeled, sliced
1 medium onion, thinly sliced
3-4 garlic, chopped
Salt and pepper, to taste
3 tablespoons butter
3 packages noodles, cooked
3 noodle spices packages
3 tablespoons cooking oil
2 tablespoons vinegar

Method

1. Heat some butter a wok and fry the ginger paste, garlic with onion until softened.
2. Add the beef mince and cook till no longer pink.
3. Season with the noodle spices, salt, pepper, vinegar. Toss to combine.
4. Add the carrots and cook for 5-6 minutes.
5. After the carrots are cooked, add the noodles and mix thoroughly.
6. Transfer to a serving dish and serve hot.
7. Enjoy.

Chapter 4 : Fish and Seafood Recipes

Fish Soup Ramen

Cooking Time: 20 minutes
Servings: 2

Ingredients

2 medium fish fillets, cut into 2-inch slices
¼ cup spring onion, chopped
3 carrots, peeled, sliced
2 packages ramen noodles
1 teaspoon salt
4-5 garlic cloves, minced
2 tablespoons cooking oil
¼ teaspoon black pepper
4 cups chicken broth

2 tablespoons soya sauce
2 tablespoons fish sauce

Method

1. Add the chicken broth, garlic, cooking oil, salt, and pepper to a saucepan and let it boil.
2. Add the carrots, cook covered for 5-8 minutes over medium heat.
3. Add the fish, onion, and noodles, cook for 3-4 minutes or until done.
4. Add some fish sauce and soya sauce, mix to combine.
5. Serve hot.

5 Minutes Shrimps Noodle Soup

Cooking Time: 5 minutes
Servings: 1

Ingredients

5-6 shrimps
1 pack noodles, with spices
¼ teaspoon salt
1 tablespoon vegetable oil
2-3 garlic cloves, minced
2 cups chicken broth

Method

1. Heat some oil in a saucepan, and fry some minced garlic for 30 seconds.

2. Add the shrimps and stir fry for 4 minutes.
3. Add all spices, noodles, and water, bring to a boil for 3-4 minutes.
4. Put to a serving bowl.
5. Enjoy.

Garlic Flavoured Raman and Fish Bowl

Cooking Time: 10 minutes
Servings: 2

Ingredients

1-pound fish, cut into biteable pieces
2 tablespoons soya sauce
2 carrots, peeled, sliced
2 cups water
Salt and pepper, to taste
2 tablespoons fish sauce
1 tablespoon chili sauce
¼ cup spring onions, chopped

Method

1. Add some water, garlic, carrots, all sauces, salt, and pepper to a saucepan, let it boil well.
2. Add the fish and noodles, cook for 3-4 minutes.
3. When done add some spring onion and pour into serving bowls.
4. Serve and enjoy.

4.

Easy Way to Cook Tuna with Ramen

Cooking Time: 5 minutes
Servings: 1

Ingredients

1 can tuna fish
1 package noodles
1 noodle spice pack
2 tablespoons butter
¼ teaspoon salt

Method

1. Add 1 cup of water and salt to a saucepan, bring to a boil.
2. Add the noodles and cook for 2-3 minutes.
3. When done drain all the water.
4. Add some butter to the noodles and mix well to combines.

5. Add also some spices and toss well.
6. Transfer to a serving platter and top with tuna.
7. Enjoy.

Slow Cooked Seafood and Ramen

Cooking Time: 60 minutes
Servings: 4

Ingredients

5 cups vegetable broth
¼ cup water
3 packages ramen noodles
2 carrots, peeled, chopped
2 cups mushrooms, sliced
3 green onions, chopped
1 bunch kale
4 cups shrimp
2-3 snow crab clusters
3 tablespoons noodles spices
1 teaspoon salt
¼ teaspoon black pepper

1 teaspoon vegetable oil

Method

1. Add the shrimps, carrots, mushrooms, noodles, kale, oil, crabs, onions, broth, salt, pepper, spices, and oil to a slow cooker.
2. Cover with a lid and cook at High pressure for 2 hours.
3. When done, ladle to a soup bowl and serve hot.
4. Enjoy.

Chapter 5 : Vegetarian Recipes

Stir Fried Vegetables and Ramen

Cooking Time: 15 minutes
Servings: 2

Ingredients

4-5 stalks bok choy, cut into 2-inch pieces
3 carrots, sliced
2 green bell pepper, cut into thin slices
1 pack ramen noodle, cooked
1 cup fresh bean sprouts
1 can baby corn nuggets, rinsed
1 cup teriyaki baste and glaze
1 tablespoon vegetable oil
1 cup water

Method

1. Add some oil to a non-stick pan and cook carrots, pepper and sliced bok choy for 3 minutes.
2. Add some water with bean sprouts and corn, cook for 3-4 minutes.
3. Now, add the teriyaki and mix well. Simmer for 4 minutes.
4. Serve and enjoy.

Roasted Vegetables with Ramen

Cooking Time: 10 minutes
Servings: 2

Ingredients

2 packages noodles, cooked
2 carrots, peeled, sliced
1 cup broccoli, florets
2 packages noodle spice mix
3 celery stalks, trimmed
1 red bell pepper, sliced
1 cup mushrooms, chopped
1 onion, chopped
Salt, to taste
1 teaspoon ginger, minced
¼ teaspoon garlic, minced

2 tablespoons vegetable oil
2 tablespoons vinegar
2 tablespoons soya sauce

Method

1. Heat some oil in a pan and fry the onion with the ginger garlic paste for 1-2 minutes.
2. Add all vegetables and stir-fry for 4-5 minutes.
3. Add some spices and soya sauce, mix well to combine.
4. Add few splashes of water and cook covered for 6-minutes over low heat.
5. Now, add the noodles and vinegar, toss to combine.
6. Enjoy.

Easy Vegan Ramen

Cooking Time: 5 minutes
Servings: 3

Ingredients

2 tablespoons sesame oil
2 eggs, boiled
1 teaspoon ginger, grated
4-5 garlic cloves, minced
2 tablespoons soy sauce
4 cups vegetable broth
1 cup fresh shiitake mushrooms
1 ½ cups baby spinach
2 packages ramen noodles
1/4 cup green onions, sliced
2-3 carrots, shredded

3 tablespoons sesame seeds

Method

1. Heat some oil in a saucepan and fry some ginger and garlic for 20 seconds.
2. Add some vegetable broth with all spices and soya sauce. Mix well.
3. Add all vegetables (except for green onion), stir well.
4. Cook covered for 9-10 minutes over low heat.
5. Now, add the noodles and cook again for 3 minutes.
6. Top with eggs, sesame seeds and green onions.
7. Serve.

Ramen Soup with Spinach and Mushrooms

Cooking Time: 5 minutes
Servings: 2

Ingredients

2 cups spinach leaves
2 pack ramen noodles
3 cups vegetable broth
3-4 garlic cloves, minced
¼ teaspoon onion powder
Salt and pepper, to taste
1 tablespoon vegetable oil
¼ cup spring onion, chopped
3-4 mushrooms, chopped

Method

1. Add the vegetable broth, salt, oil, and garlic to a saucepan and boil for 1-2 minutes.
2. Now, add the noodles, mushrooms, spring onion, spinach, and black pepper, cook for 2-3 minutes.
3. Enjoy hot.

Red Bell Pepper Lime Ramen

Cooking Time: 8 minutes
Servings: 2

Ingredients

4 tablespoons soy sauce
2 teaspoons sambal oelek
1 tablespoon honey
2 teaspoons rice vinegar
2 teaspoons sesame oil
4 teaspoons lime juice
1 teaspoon vegetable oil
2 tablespoons ginger, minced
1 onion, sliced
1 cup red bell pepper, sliced
¼ cup fresh chopped cilantro leaves
2 large bunches green onions, chopped

2 packages noodles, boiled with spices
salt for seasoning

Method

1. Heat some oil in a pan and fry the ginger until fragrant.
2. Add the bell pepper and stir fry for 4-5 minutes or until roasted well.
3. Now, add all spices, salt, soya sauce, and sambal oelek, mix well.
4. Add also some onion and stir fry for 3-4 minutes.
5. Add the noodles, lime juice, honey, vinegar, and sesame oil, toss to combine.
6. Transfer to a serving dish and top with green onions.

Mushroom Ramen Soup

Cooking Time: 10 minutes
Servings: 2

Ingredients

2 cups mushrooms, sliced
2 packages ramen noodles
1 teaspoon black pepper
2 tablespoons hot sauce
2 tablespoons soya sauce
1 tablespoon Worcestershire sauce
¼ teaspoon salt
3 cups vegetable broth
1 onion, chopped
2 tablespoons chili sauce
2 tablespoons peanut oil

Method

1. Heat oil in a saucepan and stir-fry the mushrooms for 5-6 minutes over medium heat.
2. Add the broth, salt, pepper, hot sauce, Worcestershire sauce, onion, and soya sauce, mix well. Boil for few minutes.
3. Add the noodles and cook for 3 minutes.
4. When done transfer to a serving bowl and top with chili sauce.
5. Enjoy.

Conclusion

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